



♦LET US COOK FOR YOU♦
nine dishes, four courses, family-style

110pp FOOD / 75pp WINE PAIRING

- WARM SOURDOUGH grass-fed butter . . . 8
- CHICKEN LIVER MOUSSE onion jam, pistachio, market cherry . . . 19
- PAN CON TOMATE garlic, market tomato, cantabrian anchovy . . . 21



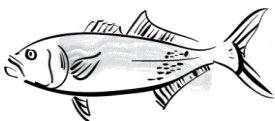
MUG OF HEARTH BRODO . . . 8



- UPSTATE PIZZERIA SALAD gem lettuces, tomato, garlic croutons, pecorino, zesty italian. . . 21
- HEIRLOOM TOMATOES whipped goat cheese, basil vinegar, puffed buckwheat. . . 23
- STEELHEAD TROUT CRUDO heirloom cherry tomato, cantaloupe, agua chili. . . 25
- MARKET CORN SALAD shishito buttermilk vinaigrette, smoked bluefish, radish. . . 24
- MARINATED CALAMARI SALAD chickpeas, olives, celery, oregano, pickled onion. . . 24
- ROASTED CARAFLEX CABBAGE zucchini, calabrian chili, salsa macha. . . 23
- GRASS-FED BEEF & RICOTTA MEATBALLS in beefy tomato sauce . . . 27



- TORCHIO tomato, eggplant, calabrian chili, pecorino. . . 30
- MACCHERONI pork ragu, whipped ricotta, rosemary . . . 32



- WILD GOLDEN TILEFISH marinated tomatoes, corn, basil. . . 43
- CRESCENT DUCK BREAST crispy duck confit, fresh shelling beans, preserved peach. . . 47
- CAMPO GRANDE IBERICO PORK CHOP poached fig mostarda, braised pine nuts. . . 51
- GRASS-FED CÔTE DE BOEUF beef fat-fried potatoes, garlic aioli. . . MP

- SAUTÉED MARKET GREENS kalamata olives, garlic . . . 16
- NONNA’S ROMANO BEANS braised with tomato and basil . . . 16
- SUMMER SQUASH italian shortbread, pickled garlic scapes. . . 16
- HOUSE-MILLED POLENTA grilled corn, “cacio e pepe” . . . 15
- PINTO POTATOES broccoli rabe, chimichurri, chili butter. . . 16

- GRILLED JIMMY NARDELLO PEPPERS market peaches, aged cheddar, sunflower seed vin. . . 17

we take food allergies very seriously!

if you have a food allergy, please notify us immediately. however, please note that we work in a small space that handles nuts, fish, shellfish, gluten, dairy and eggs. while we follow strict protocols to keep our ingredients separate, we cannot completely guarantee the absence of cross-contamination within our kitchen.

A LIGHT START



TINY TEENY A HALF-SIZED MARTINI	12
a french gin martini with sea salt garnish	
TINY BEER + SHOT	12
high life pony + chilled manzanilla sherry OR amaro shot	
SARDINIAN SOUR	19
liquore de sardegna, cardamaro, lemon, egg white	

BRIGHT + FRESH

CANTALOUPE No. 2.....	19
gin, market cantaloupe, chamomile, lime	
BITTER ENDING	19
dry gin, haitian amaro, bénédictine, lemon	
MOONAGE DAYDREAM.....	19
tequila, mezcal, berto red bitter, lime	
SPICED FIG DAIQUIRI	19
smith + cross rum, market fig, allspice, lime	
MAI TAI	19
rums, walnut orgeat, nutmeg, lime	
SIDECAR	19
cognac, dry curaçao, demerara sugar, lemon	

STIRRED

VESPER MARTINI	20
gin, vodka, cocchi americano, orange bitters	
WHITE MEZCAL NEGRONI	20
mezcal, suze, cocchi americano, quinquina blanc	
VIEUX FROM THE ORCHARD	20
rye whiskey, applejack, cocchi di torino, allspice, bitters	

BEER + CIDER

PILSNER zero gravity “green state,” VT -16oz-	12
GRAPEFRUIT IPA ghostfish (gluten-free), WA - 12oz-	10
SPARKLING ALE transmitter “BNY2,” NY - 16oz-	13
DRY CIDER graft “farm flor,” NY -12oz -	12



BOOZE-FREE!

AGAVE REVIVER rosemary, lime, agave, ginger beer.....	13
CATALUNYA FIZZ casals NA vermut, tonic, lemon.....	12
SPARKLING ROSÉ wölffer, north fork, NY	13
N/A IPA athletic “run wild IPA,” CT	8
CASAMARA CLUB “isla” amaro club soda, MI	7

WINES BY THE GLASS

SHERRY + SUCH – 3oz

MANZANILLA la cigarrera, sanlucar de barrameda .	10
FINO el maestro sierra, jerez	12
AMONTILLADO florido “cruz del mar,” chipiona...	13
L’ETOILE VIN JAUNE vandelle, ’17, jura.....	23

BUBBLY

BRUT ROSAT	18
castellroig “corpinnat,” NV, penedes, ES	
MONTLOUIS-SUR-LOIRE BRUT CHENIN	19
la taille aux loups, NV, loire, FR	

WHITE

RIESLING KABINETT FEINHERB	18
karthäuserhof “bruno,” ’23, mosel, DE	
SALINA BIANCO caravaglio, ’25, sicily, IT.....	17
ALIGOTÉ dubuet-monthélie, ’23, burgundy, FR....	20
SAUVIGNON BLANC + SEMILLON	19
lexington “alma,” ’20, santa cruz mountains, CA	

ORANGE-YOU-CURIOUS?

GRÜNER VELTLINER++ PUSZTA BLANCA!.....	18
claus preisinger, ’25, burgenland, AT	
MTSVANE andrias gvino, ’23, kakheti, GE.....	19



ROSÉ

KAMPTAL ROSÉ brundlmayer, ’ 24, kamptal, AT .	16
ROSATO SICILIANE bonavita, ’25, sicily, IT	18

CHILLED RED

GAMAY ST.-ROMAIN	16
fuso “côtes du forez – gamé,” NV, loire, FR	
PAÍS VOLCANICO	17
viñateros bravos, ’24, itata valley, CL	

RED

ROSSESE DI DOLCEACQUA	21
maccario dringenberg, ’24, liguria, IT	
BOURGOGNE PINOT NOIR CÔTE D’OR	18
vincent pruner, ’20, burgundy, FR	
BOBAL EN REFLEJO	17
michaela rubio, ’21, castilla-la mancha, ES	
NERELLO MASCALESE	23
calabretta “vigne vecchie,” ’16, sicily, IT	